

Copperworks American Single Malt Whiskey Release 050 – February-2024

Brew Data

Barrels #422, 423

• Brew 1 number: 20200605-1 (FV1)

- Brew date: 06/05/2020

Malt Bill: 4890 lbs. Fritz Vienna

Brewery: Fremont Brewing

- Volume in fermentation: 1,869.3 gal

Original Gravity: 1.076Terminal Gravity: 1.014

– Days in fermentation: 4 days at 74 degrees F. (Sour Fermentation)

Percent ABV at end of fermentation: 8.62%Minimum days in cold-conditioning: 15 days

Barrels #426, 427, 428, 429, 431

• Brew 1 number: 20200616-1 (FV2)

- Brew date: 06/16/2020

- Malt Bill: 4892 lbs. Fritz Vienna

Brewery: Fremont Brewing

Volume in fermentation: 1,829 gal

Original Gravity: 1.076Terminal Gravity: 1.013

– Days in fermentation: 12 days at 74 degrees F.

Percent ABV at end of fermentation: 8.72%

Minimum days in cold-conditioning: 7 days

• Brew 2 number: 20200623-1 (FV3)

Brew date: 06/23/2020

– Malt Bill: 4892 lbs. Fritz Pale

Brewery: Fremont Brewing

- Volume in fermentation: 1,930 gal

Original Gravity: 1.076Terminal Gravity: 1.0145

- Days in fermentation: 12 days at 68 degrees F.
- Percent ABV at end of fermentation: 8.55%
- Minimum days in cold-conditioning: 7 days

Distillation Data

Barrels #422, 423

- Total # of Wash Distillations: 2
 - Wash Distillation 1 number: 20200624-1
 - Low Wines Yield: 279.3 gal
 - Low Wines ABV: 24%
 - Wash Distillation 2 number: 20200625-1
 - Low Wines Yield: 331.4 gal
 - Low Wines ABV: 24%
- Total # of Whiskey Distillations: 1
 - Whiskey Distillation 1 number: 20200625-1
 - New make yield: 99.8 gal
 - New make ABV: 67.5%

Barrels #426, 427, 428, 429, 431

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20200706-1
 - Low Wines Yield: 298.8 gal
 - Low Wines ABV: 24%
 - Wash Distillation 2 number: 20200707-1
 - Low Wines Yield: 324.4 gal
 - Low Wines ABV: 24%
 - Wash Distillation 3 number: 20200709-1
 - Low Wines Yield: 351 gal
 - Low Wines ABV: 24%
 - Wash Distillation 4 number: 20200713-1
 - Low Wines Yield: 236.9 gal
 - Low Wines ABV: 24%
- Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20200708-1
 - New make yield: 113.9 gal
 - New make ABV: 67.5%

- Whiskey Distillation 2 number: 20200710-1
 - New make yield: 105.4 gal
 - New make ABV: 67.5%
- Whiskey Distillation 3 number: 20200715-1
 - New make yield: 110.9 gal
 - New make ABV: 67.5%

Maturation Data

- Barreling date: #422, 423: 6/30/20, all others: 7/20/20
- Proofing date for New Make Whiskey: #422, 423: 6/30/20, all others: 7/21/20
- Barrel entry proof: #422, 423: 124.8 proof (62.4% ABV) all others: 115.0 Proof (57.5% ABV)
 - Cooperage: Canton Cooperage, Lebanon, KY
 - Barrel fill volume in gallons:
 - **426**: 53.1
 - **427**: 52.8
 - **428:** 53.5
 - **429: 53.6**
 - Stave age: 24/36 Months
 - Stave wood: American White Oak
 - Toast: Heavy Toast, Toasted Head
 - Char: #2
 - Cooperage: Kelvin Cooperage, Louiseville, KY
 - Barrel fill volume in gallons:
 - **422: 52.5**
 - **423**: 52.2
 - **431: 52.7**
 - Stave age: 24 Month
 - Stave wood: American White Oak
 - Toast: Heavy Toast,
 - Char: #3
- Warehouse conditions:
 - Barrels 428, 429, 431 aged 2 years, 6 months in a non-climate controlled facility. The remainder of the time and remainder of barrels were in ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1359
- Exit Volume and Proof:
 - **422:** 43.3 @ 131.2
 - **423: 43.2 @ 130.8**

- **426**: 42.3 @ 121.6
- **427:** 41.6 @ 122.2
- **428: 42.2 @ 119.8**
- **429**: 43.9 @ 119.8
- **431: 45.4 @ 118.4**

Marrying, Proofing, and Bottling Data

- Date barrels emptied: 01/12/24Exit proof: 123.38 (61.69%)
- Proofed for bottling Date: 01/12/2024Final proof: 100 proof (50% ABV)
- Bottling Date: 1/17/2024
- Bottles produced for release: 1870